

WHAT IS CLAIMED IS:

1. A serial flour product having multi-flavor, multi-variety, and rich nutrition, being produced by adding a certain amount of juice, granules, fine granules, or powder of one or more flavor materials such as vegetables, fruits, sea  
5 foods, domestic birds, wild birds, plants, fungus, or condiments into dry, wet or fermented flour, and adding a certain amount of water and then producing a series of semi- or finished bean products, whereby through adding the flavors and nutrition of said flavor material, the tastes and nutrition of the novel products are much improved and increased, keeping the original natural, salty, or sweet taste  
10 thereof; more than one different said flavor materials or the juice, granules, fine granules, or powder thereof are able to be mixed together to create a new combination; the product is able to be a composite material; the flavor thereof is able to be composite flavor; the nutrition is able to be composite nutrition; for a single new product, the flavor is able to be single-flavor and single-nutrition, or  
15 multi-flavor and multi-nutrition, or even composite flavor and composite nutrition; for the serial flour products, the flavor is able to be single-flavor and single-nutrition, or multi-flavor and multi-nutrition, or even composite flavor and composite nutrition; the combination of said flour products and a filing, such as meat granules, contained therein is able to be single-flavor and single-nutrition, or  
20 multi-flavor and multi-nutrition, or even composite flavor and composite nutrition.

2. The flour product, as claimed in claim 1, wherein more than one different said flavor materials or the juice, granules, fine granules, or powder thereof are able to be mixed together to create a new combination; the product is able to be a composite material; the flavor thereof is able to be composite flavor;  
25 the nutrition is able to be composite nutrition; for a single new product, the flavor

is multi-flavor and multi-nutrition, or even composite flavor and composite nutrition; for the serial flour products, the flavor multi-flavor and multi-nutrition, or composite flavor and composite nutrition.

3. The flour product, as claimed in claim 1, wherein one said flavor  
5 materials or the juice, granules, fine granules, or powder thereof is added into said a raw material of bean product; for a single new product, the flavor is single-flavor; for the serial bean products, the flavor is single-flavor.

4. The flour product, as claimed in claim 3, wherein more than one  
different said flavor materials or the juice, granules, fine granules, or powder  
10 thereof are able to be mixed together to create a new combination; the product is able to be a composite material; the flavor thereof is able to be composite flavor; the nutrition is able to be composite nutrition; for a single new product, the flavor is multi-flavor and multi-nutrition, or even composite flavor and composite nutrition; for the serial flour products, the flavor multi-flavor and multi-nutrition,  
15 or composite flavor and composite nutrition.

5. The flour product, as claimed in claim 1, wherein the combination of one said flour products and one said filing, such as meat granules, contained therein is single-flavor and single-nutrition.

6. The flour product, as claimed in claim 5, wherein the combination of  
20 more than one flour products and one said filing, such as meat granules, contained therein is multi-flavor and multi-nutrition, or even composite flavor and composite nutrition.

7. A process of producing a kind of bean food, comprising the steps of:

(a) preparing a certain amount of one or more kind of flour;

(b) comminuting a certain amount of one or more flavor materials such as vegetables, fruits, sea foods, domestic birds, wild birds, plants, fungus, and condiments into juice, granules, fine granules, or powder;

(c) adding said comminuted flavor material into said flour;

5 (d) adding a certain water or not;

(e) fully mixing;

(f) mixing said flour with said flavor material;

(g) enveloping a filling with the mixed material made in step (f);

(h) producing a semi-finished flour product; and

10 (i) producing a finished flour product.